

Monkfish Kabobs

Ingredients

1 lb. monkfish fillets, cut into cubes
onions
green peppers
cherry tomatoes
zucchini
corn on the cob
8 kabob skewers (8 to 12 inches)

Marinade:

1 clove garlic
1/2 cup oil
2 cups white wine
1 tbsp. lemon juice
1/4 tsp. salt
1/4 tsp. thyme
1/4 tsp. dill
1/2 tsp. oregano
1/4 tsp. paprika

Directions

Marinate monkfish cubes for at least one hour. Cut vegetables into chunks. Place monkfish cubes and vegetables on kebob skewers.

Marinate skewers in a large casserole or baking dish, cover & refrigerate for three hours. Grill or broil in oven, lightly basting and turning often for approximately 8 - 10 minutes.

Serves 4, 2 kabobs each.

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